

Free e-book · 24cocktails

The *Mixology* Handbook

Technique, tools, measures, glassware and 50 essential cocktails in one free e-book.



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HOW TO USE THIS BOOK

Read the first chapters in order once: they are the whole craft in a few pages. Then mix from the fifty recipes, each a tested spec in ounces and millilitres.

EVERY RECIPE ONLINE

Each recipe page carries a QR code to the drink on 24cocktails.com: the photo, variations and the recipe in 36 languages.

Bartending Basics

The home bar course of 24cocktails on paper: what to buy, why ice matters, how to measure, when to shake or stir, and the first ten drinks to learn. Read one lesson an evening, mix its homework, tick the box.

THE COURSE

- ☐ Lesson 1 · Five bottles and a jigger
what a working home bar needs, and what it does not
- ☐ Lesson 2 · Ice is the main ingredient
why the cheapest thing in the drink matters most
- ☐ Lesson 3 · Measures and proportions
the jigger, and three formulas behind most classics
- ☐ Lesson 4 · Shake, stir, build
three methods for nine drinks in ten
- ☐ Lesson 5 · Your first ten cocktails
a repertoire you can invite friends to



WHAT YOU NEED TO START

Bottles: vodka, gin, white rum, bourbon and tequila. Two of them are enough to begin.

Tools: a double jigger, a shaker, a bar spoon, a strainer.

Fresh: lemons, limes, sugar for syrup, and more ice than you think.

WHERE YOU WILL BE BY LESSON FIVE



Daiquiri COUPE · SHAKEN

2 oz white rum · ¾ oz fresh lime juice · ¾ oz simple syrup



Negroni OLD FASHIONED · STIRRED

1 oz gin · 1 oz Campari · 1 oz sweet vermouth



Gin & Tonic HIGHBALL · BUILT

2 oz gin · 4 oz tonic water



Old Fashioned OLD FASHIONED · STIRRED

2 oz bourbon or rye whiskey · ¼ oz simple syrup · 2 dashes Angostura bitters



The course online, with photos

24cocktails.com/academy/basics

Five Bottles and a Jigger



A working home bar is five bottles, not thirty: vodka, gin, white rum, bourbon and tequila. That five covers most of the world's classics. Around them — the supporting cast you buy as needed: tonic, soda, ginger beer, fresh limes and lemons, simple syrup (sugar and hot water, one to one).

For tools, start with a jigger, a shaker (or a jar with a tight lid), a barspoon and a freezer full of ice. The jigger matters most: drinks fail on free-pouring, not on cheap spirits. The full equipment list with honest substitutes lives in the Guides; the five-bottles-to-ten-cocktails route is in the blog.

- ☐ Homework: assemble your five (two bottles count as a start), tick them in the site's bar finder — it will show what you can already mix.

FIVE BOTTLES, FIRST DRINKS

BOTTLE	DRINKS IT OPENS
Vodka	Moscow Mule, Screwdriver, Cosmopolitan
Gin	Gin & Tonic, Tom Collins, Gimlet, Negroni
White rum	Daiquiri, Mojito, Cuba Libre
Bourbon	Old Fashioned, Whiskey Sour, Mint Julep
Tequila	Margarita, Paloma, Tequila Sunrise

THE TOOLS, AND WHAT WILL DO INSTEAD

- **Double jigger**
or a tablespoon: 1/2 oz a spoon
- **Shaker**
or a jam jar with a tight lid
- **Bar spoon**
or the handle of a long teaspoon
- **Strainer**
or the shaker's lid held ajar; a tea strainer for fine bits
- **Citrus press**
or your hand and a fork
- **Peeler**
for twists: a vegetable peeler is exactly right



Lesson 1 online

24cocktails.com/academy/basics/start

Ice Is the Main Ingredient



Ice does two jobs at once: temperature and dilution. The right amount is more than feels reasonable — fill the glass. The paradox: a full glass of ice melts **SLOWER** than two lonely cubes, so the drink ends up colder and less watery.

Freeze ahead in big moulds: one large cube keeps an Old Fashioned alive for half an hour. Crushed ice for Mojitos comes from cubes in a towel and a few whacks of a rolling pin. And chill your glassware — a warm coupe kills a Daiquiri faster than any measuring mistake.

- ☐ Homework: freeze a full tray of big cubes and build the same drink twice — two cubes versus a full glass. The difference is the whole lesson.

WHICH ICE FOR WHICH DRINK

ICE	USE IT FOR
One large cube	spirit drinks on the rocks: Old Fashioned, Negroni
Cubes	shaking, stirring, every highball
Crushed	juleps, tiki drinks, swizzles
A block	the punch bowl: it melts slowly and keeps the punch cold



Lesson 2 online

24cocktails.com/academy/basics/ice

CLEAR ICE AT HOME

Fill a small picnic cooler with water and freeze it with the lid off. Water freezes from the top down, pushing air and minerals to the bottom.

After about a day, lift out the block and cut away the cloudy part. The clear slab saws into cubes with a bread knife.

Measures and Proportions



An ounce is 30 ml in home rounding, a centilitre is 10 ml, a dash is about a millilitre, a barspoon five. A "part" is a ratio, not a volume: "2 parts gin, 1 part vermouth" works in any glass while the ratio holds.

Nearly all the classics reduce to a few formulas. The sour: 2 parts spirit, 1 part citrus, 1 part sweet — that is the Daiquiri, the Whiskey Sour and the Margarita. Equal thirds — the Negroni. Spirit plus filler at one to three or four — every highball. Knowing the formula lets you repair a drink: too tart — add syrup, flat — add citrus, weak — add spirit.

- ☐ Homework: make a 2:1:1 Daiquiri, taste it, then move the syrup half an ounce each way. Find YOUR balance — that is what proportions are for.

THREE FORMULAS

FORMULA	RATIO	DRINKS
The sour	2 spirit : 1 citrus : 1 sweet	Daiquiri, Whiskey Sour, Margarita
Equal parts	1 : 1 : 1	Negroni, and the Last Word in four
The highball	1 spirit : 3–4 mixer	Gin & Tonic, Cuba Libre, Moscow Mule

THE SAME FORMULAS, DRAWN



Daiquiri COUPE • SHAKEN



Negroni OLD FASHIONED • STIRRED



Gin & Tonic HIGHBALL • BUILT



Lesson 3 online

24cocktails.com/academy/basics/measure

Shake, Stir, Build



Three methods cover nine drinks out of ten. Build — right in the serving glass: ice, pour, one stir (gin & tonic, Cuba Libre). Stir — a gentle 20–30 seconds with a bar spoon for clear, spirit-only drinks: Negroni, Martini, Old Fashioned. Shake — 12–15 hard seconds with ice for anything with juice, syrup, cream or egg.

The rule of thumb: if you can see through it — stir; if it's cloudy — shake. Shaking also aerates: a shaken sour is alive and bright, a stirred one flat. And the reverse: a shaken Martini goes cloudy and loses its silk (Bond was wrong).

- ☐ Homework: make a Daiquiri shaken, then the same one stirred. Compare the texture. From here on you understand the methods instead of memorising them.

THE THREE METHODS

Build

Ice in the serving glass, pour, one stir.

Gin & Tonic, Cuba Libre, Moscow Mule

Stir

20–30 seconds with a bar spoon in a glass of ice, then strain.

Negroni, Martini, Old Fashioned

Shake

12–15 hard seconds with ice, then strain.

anything with juice, syrup, cream or egg

THE RULE OF THUMB

See-through — stir. Cloudy — shake.

Shaking chills, dilutes and adds air: a shaken sour is bright and alive. A stirred drink stays clear and silky.



Lesson 4 online

24cocktails.com/academy/basics/technique

Your First Ten Cocktails



A repertoire that makes guests welcome: Gin & Tonic, Moscow Mule and Cuba Libre – everyday builds. Negroni and Old Fashioned – stirred classics for slow evenings. Daiquiri, Whiskey Sour, Margarita – three faces of the one sour formula. Mojito – muddling and easy summer. Espresso Martini – a showstopper finish with real foam.

Each of the ten teaches its own skill; together they cover all three methods plus citrus, sugar, mint and foam. After that the site's seven thousand recipes open up by themselves – you will recognise familiar formulas under unfamiliar names.

- ☐ Homework: clear all ten in a month, two or three a week. Heart what you make, and the bar finder will show which next bottle unlocks the most new recipes.

THE TEN, WITH THEIR MEASURES



Gin & Tonic HIGHBALL • BUILT
2 oz gin • 4 oz tonic water



Cuba Libre HIGHBALL • BUILT
2 oz white rum • ½ oz fresh lime juice • 4 oz cola



Old Fashioned OLD FASHIONED • STIRRED
2 oz bourbon or rye whiskey • ¼ oz simple syrup • 2 dashes Angostura bitters



Whiskey Sour OLD FASHIONED • SHAKEN
2 oz bourbon • ¾ oz fresh lemon juice • ¾ oz simple syrup • ½ oz egg white



Mojito HIGHBALL • BUILT
2 oz white rum • ¾ oz fresh lime juice • ¾ oz simple syrup • 8 mint leaves • 2 oz soda water



Moscow Mule COPPER MUG • BUILT
2 oz vodka • ½ oz fresh lime juice • 4 oz ginger beer



Negroni OLD FASHIONED • STIRRED
1 oz gin • 1 oz Campari • 1 oz sweet vermouth



Daiquiri COUPE • SHAKEN
2 oz white rum • ¾ oz fresh lime juice • ¾ oz simple syrup



Margarita MARGARITA GLASS • SHAKEN
2 oz blanco tequila • 1 oz fresh lime juice • ¾ oz orange liqueur



Espresso Martini MARTINI • SHAKEN
1½ oz vodka • 1 oz fresh espresso, cooled • ¾ oz coffee liqueur • ¼ oz simple syrup



Lesson 5 online

24cocktails.com/academy/basics/ten

Too tart: ¼ oz more syrup. **Too sweet:** ¼ oz more citrus.
Too strong: stir or shake a little longer. **Flat:** fresher citrus, colder ice.



Bartending Techniques

How to build, stir, shake, strain, throw and swizzle, and when each one is right. Ice does more than chill: the water it melts into the drink is part of the recipe.

MIX AND STRAIN

Build

Fill the serving glass with ice, pour the spirit, then the mixer. Pour soda or tonic gently down the side of the glass and lift once with a bar spoon, so the bubbles stay in.

Highballs and long drinks: Gin & Tonic, Cuba Libre, Moscow Mule

Stir

Pour into a mixing glass, fill it with ice well above the liquid and stir smoothly for 20–30 seconds, the back of the bar spoon riding the inside of the glass. Strain into a chilled glass or over fresh ice.

Spirit-only drinks: Dry Martini, Manhattan, Negroni

Shake

Pour into the small tin, fill the large tin with ice, seal them with a firm tap and shake hard for 12–15 seconds, until the tin frosts. Strain into a chilled glass or over fresh ice.

Citrus, syrup, cream or egg: Daiquiri, Margarita, Whiskey Sour

Double strain

Hold the strainer on the tin and pour through a fine tea strainer held over the glass. It catches ice chips, pulp and bits of leaf, so the drink is smooth to the last sip.

Shaken drinks served up: Daiquiri, Espresso Martini, Last Word

Dump

Shake with ice as usual, then pour everything into the glass, ice and all, without straining. Top up with fresh ice if the glass isn't full.

Mai Tai: shaken with crushed ice and poured as is

FOAM, CRUSHED ICE, A GENTLER MIX

Dry shake

Shake without ice for about 10 seconds to whip egg white or aquafaba into foam, then add ice and shake again to chill. Hold the tins tight: without ice they can pop open.

Sours with egg white: Whiskey Sour, Pisco Sour, Clover Club

Reverse dry shake

Shake with ice first, strain the drink into the other tin and discard the ice, then shake again without ice and strain into the glass.

Some bartenders prefer it for a thicker foam

Whip shake

Shake with a small scoop of crushed ice, or a couple of cubes, until you can no longer hear the ice. Pour without straining into a glass packed with fresh crushed ice.

Zombie: whip-shaken, then topped with more crushed ice

Throw and roll

Pour the drink through a strainer from a tin of ice in a long arc into an empty tin held low, and back again, 5 or 6 times. Rolling is the same without the height.

Roll a Bloody Mary: shaking thins the tomato juice

Swizzle

Pour the drink over crushed ice in the glass, sink a swizzle stick or bar spoon to the bottom and spin it between your palms, moving it up and down, until the glass frosts. Top with more crushed ice.

Queen's Park Swizzle, Rum Swizzle

WHICH METHOD?

IF THE DRINK HAS...	METHOD	FOR EXAMPLE
Only spirits, vermouths, liqueurs, bitters	Stir	Manhattan, Negroni, Dry Martini
Citrus, syrup, juice, cream or egg	Shake	Daiquiri, Margarita, Sidecar
A sparkling mixer, served in its own glass	Build	Gin & Tonic, Cuba Libre, Paloma
Egg white or aquafaba	Dry shake, then shake	Whiskey Sour, Pisco Sour
Soda or Champagne on top	Shake, strain, then top	Tom Collins, French 75
Crushed ice in the glass	Whip shake, dump or swizzle	Zombie, Mai Tai, Queen's Park Swizzle
Mint or fruit to press	Muddle, then build or shake	Mojito, Caipirinha, Whiskey Smash
Tomato juice	Roll	Bloody Mary

The rule of thumb: see-through, stir; cloudy, shake.

Muddle, Layer, Rinse, Rim and Twist

Six techniques that happen before the shake or after the strain: pressing flavor out of fruit and herbs, stacking liquids, scenting the glass and dressing the drink.

INTO THE GLASS

Muddle

Press, don't pound. Push and twist the muddler a few times to release juice and oils: firmly for citrus and fruit, gently for mint and basil, whose torn leaves turn bitter. Use a flat-ended muddler in a sturdy glass or tin.

Mojito, Caipirinha, Whiskey Smash

Layer and float

Pour slowly over the back of a bar spoon held just above the surface, against the inside of the glass. The sweetest, heaviest liquid goes in first; spirits sit on top. A float is a single layer laid on a finished drink.

B-52, Pousse-Café; floats on a Dark 'n' Stormy, a New York Sour, an Irish Coffee

Rinse

Pour about 1 tsp (5 ml) of a strongly flavored spirit into a chilled glass, turn the glass so it coats the inside, then pour out the excess. The drink is strained into the scented glass.

Absinthe for a Sazerac or a Corpse Reviver No. 2

ON THE GLASS

Rim

Run a lime or lemon wedge around the outside of the rim, then roll the outside edge in salt or sugar spread on a plate. Keep it off the inside, where it would fall into the drink.

Rimming half the glass lets the guest choose.

Salt for a Margarita or a Salty Dog; sugar for a Sidecar or a Lemon Drop

Express a twist

Cut a wide strip of peel with a Y-peeler, with as little white pith as you can. Hold it skin side down just above the drink and pinch it sharply, so the oils spray across the surface. Rub the rim with it, then drop it in or discard it, as the recipe says.

Dry Martini, Old Fashioned, Negroni; the Sazerac's peel is discarded

Flame a peel

Cut a coin-sized piece of orange peel with a little pith. Hold a lit match between the peel and the drink, 2–3 inches above it, warm the skin for a second, then squeeze: the oils spray through the flame and land on the drink, toasted.

A showpiece for an Old Fashioned. Keep the flame away from bottles and guests

GARNISH CUTS

CUT	HOW	GOES ON
Wedge	Top and tail the fruit, halve it lengthwise and cut each half into 3 or 4. A slit in the flesh seats it on the rim.	Gin & Tonic, Cuba Libre
Wheel	Slice across the fruit, about ¼ inch (6 mm) thick; notch it to the center to sit it on the rim.	Daiquiri, Gimlet, Tom Collins
Twist	A strip of peel about 1 inch wide and 2–3 inches long, cut with a Y-peeler, pith left behind.	Dry Martini, Old Fashioned, Negroni
Spiral	One long ribbon of peel cut around the fruit and curled inside the glass.	Horse's Neck, Brandy Crusta
Flag	A citrus half wheel and a cherry on one pick.	Tom Collins, Planter's Punch
Mint sprig	Clap it once between your palms to wake the aroma; tuck it in by the straw.	Mojito, Mint Julep, Mai Tai



THREE HABITS

Chill the glass first: fill it with ice and water while you mix, and empty it before you strain.

Taste before it leaves: dip a straw, cap it with a finger, taste, adjust.

Fresh ice in the glass: strain over new cubes, unless the recipe says to pour everything in.

Cocktail Terms

The words on menus, in recipes and across the bar, each in a line or two.

HOW IT'S SERVED

Neat

Straight from the bottle into the glass: no ice, no mixer, room temperature.

Up

Shaken or stirred with ice, then strained into a stemmed glass without ice.

Straight up

Usually the same as up. Some guests mean neat, so ask.

On the rocks

Poured over ice, usually in a rocks glass.

Back

A separate glass to sip alongside: whiskey with a water back.

Chaser

A drink taken right after a shot, such as a beer or a soda.

Dry

In a Martini, less vermouth. On a label, not sweet.

Perfect

The vermouth split evenly between sweet and dry, as in a Perfect Martini.

Dirty

With olive brine added, as in a Dirty Martini.

MEASURES

Dash

One quick shake of a bitters bottle: about ⅛ tsp (0.6–1 ml).

Splash

A small, loose pour: about ¼–½ oz (7.5–15 ml).

Part

A unit of proportion: 2 parts gin to 1 part vermouth works at any size.

Pony

1 oz (30 ml), the small cup of a 1 oz / 2 oz jigger.



The full bar glossary

24cocktails.com/guide/glossary

DRINK FAMILIES

Highball

A spirit and a longer pour of mixer over ice in a tall glass: Gin & Tonic.

Lowball

A short drink over ice; also another name for the rocks glass.

Sour

Spirit, citrus and sugar, shaken: Whiskey Sour, Daiquiri, Margarita.

Fizz

A sour shaken, strained into a small glass with no ice and topped with soda: Gin Fizz.

Collins

A sour served tall over ice and lengthened with soda: Tom Collins.

Rickey

Spirit, lime and soda over ice, with no sugar: Gin Rickey.

Sling

Spirit, sugar and water, the cocktail's older cousin; later with citrus and soda: Gin Sling, Singapore Sling.

Flip

Spirit or fortified wine shaken with a whole egg and sugar, nutmeg on top: Brandy Flip.

Julep

Spirit, sugar and mint over packed crushed ice: Mint Julep.

Smash

A small julep, often with lemon muddled in: Brandy Smash, Whiskey Smash.

Cobbler

Wine or spirit, sugar and fruit over crushed ice, crowned with fruit: Sherry Cobbler.

Toddy

Spirit, sweetener and hot water, often with lemon and spice: Hot Toddy.

Punch

Made by the bowl: spirit, citrus, sugar, water or tea, and spice: Fish House Punch.

IN THE BOTTLE

Bitters

Concentrated botanical extracts used by the dash: Angostura, Peychaud's, orange.

Simple syrup

Sugar dissolved in water, 1:1.

Rich syrup

Two parts sugar to one of water: use about ⅔ as much as simple.

Shrub

A syrup of fruit, sugar and vinegar, sweet and tart at once.

Falernum

A Caribbean syrup or low-proof liqueur of lime, ginger, clove and almond.

Orgeat

Almond syrup, often with orange flower water: the Mai Tai's sweetener.

Proof

In the US, twice the ABV: 80 proof is 40% alcohol.

ABV

Alcohol by volume: the share of alcohol in a bottle or a drink.

BEHIND THE BAR

Well

The house spirits in the speed rail; a well drink is made with them.

Call

A drink ordered by the brand of spirit: a named gin instead of the house one.

Top shelf

The most premium bottles, and the drinks made with them.

Mise en place

French for “everything in its place”: juice, garnish, tools and ice ready before service.

Build order

Cheapest ingredients into the tin first, base spirit last, so a mistake wastes the least.

86

Bar and kitchen slang for out of stock. To 86 a guest is to stop serving them.

Cocktail Measurement Conversion Chart

Every pour a recipe asks for, in US ounces, millilitres and kitchen spoons. Bartenders round 1 oz to 30 ml; the exact figure is 29.57 ml, a difference no drink will notice.

OUNCES, MILLILITRES, SPOONS

US OUNCES	MILLILITRES	SPOONS	WHERE YOU MEET IT
1/8 oz	3.75 ml	3/4 tsp	a rinse of absinthe
1/4 oz	7.5 ml	1 1/2 tsp	syrup in a Mai Tai, the bar spoon of sugar
1/3 oz	10 ml	2 tsp	a sweetener in modern specs
1/2 oz	15 ml	1 tbsp	liqueurs, syrups, the 'half' of a jigger
3/4 oz	22.5 ml	1 1/2 tbsp	citrus in most sours and Daiquiris
1 oz	30 ml	2 tbsp	the small cup of a double jigger · a 'pony'
1 1/2 oz	45 ml	3 tbsp	a US shot · the classic base spirit pour
2 oz	60 ml	1/4 cup	the large cup of a double jigger · a stirred drink's spirit
3 oz	90 ml	6 tbsp	a top of soda or ginger beer
4 oz	120 ml	1/2 cup	Champagne in a French 75
8 oz	240 ml	1 cup	batching starts here

THE SMALL MEASURES

MEASURE	ABOUT
Dash	1/8 tsp · 0.6–1 ml, one shake of a bitters bottle
Drop	a twentieth of a ml · from a dropper or a dasher
Bar spoon	about 1 tsp · 5 ml
Splash	1/4–1/2 oz · to taste
Float	1/4–1/2 oz poured over a spoon onto the top
Top up	to the rim · usually 2–4 oz
Part	any measure you like, kept the same for every ingredient

QUICK MATH

ml ÷ 30 = oz and **oz × 30 = ml**.

cl × 10 = ml: a European '4 cl' is 40 ml, a little over 1 1/3 oz. A UK pub pours 25 or 35 ml; a US shot is 1 1/2 oz, 44 ml exactly.

Fill a jigger to the brim, level: the line of the liquid, not a dome over it.

JIGGERS WORTH KNOWING

- **Double jigger 1 oz / 2 oz**
the American standard; lines inside mark 1/4, 1/2 and 3/4 oz
- **Japanese style 30 / 45 ml or 30 / 60 ml**
tall and narrow, easy to fill level
- **Double jigger 3/4 oz / 1 1/2 oz**
for sours: citrus on one side, spirit on the other
- **No jigger?**
a tablespoon is 1/2 oz; two of them make an ounce

Scaling a Recipe for a Crowd

Multiply every ingredient by the number of drinks. The arithmetic is the easy part; the water the ice would have added and the citrus that will not keep are the two things a batch forgets.

WHAT A BOTTLE POURS

BOTTLE	OUNCES	POURS
750 ml spirit	25.4 oz	16–17 shots of 1½ oz
1 L spirit	33.8 oz	22 shots of 1½ oz
1.75 L spirit	59.2 oz	39 shots of 1½ oz
750 ml wine	25.4 oz	5 glasses of 5 oz
750 ml sparkling	25.4 oz	6 flutes of 4 oz
1 cup	8 oz	a batch for 5–6 sours' citrus

BATCHING, THE THREE RULES

Multiply, then taste

Scale every ingredient by the number of drinks and taste a small pour over ice before guests do.

Add the ice's water

A stirred drink kept in a bottle needs the water ice would have added: one part water to four of drink (20–25%). Chill it in the fridge or freezer.

Manhattan, Negroni, Old Fashioned

Squeeze citrus on the day

Fresh juice fades within hours. Batch spirits and syrups ahead; add lemon or lime the day you serve, or shake each drink to order.

ONE RECIPE, FOUR BATCHES

DAIQUIRI	1 DRINK	8 DRINKS	16 DRINKS	24 DRINKS
White rum	2 oz · 60 ml	2 cups · 480 ml	4 cups · 960 ml	6 cups · 1.44 L
Fresh lime juice	¾ oz · 22.5 ml	¾ cup · 180 ml	1½ cups · 360 ml	2¼ cups · 540 ml
Simple syrup	¾ oz · 22.5 ml	¾ cup · 180 ml	1½ cups · 360 ml	2¼ cups · 540 ml

Shake each serving with ice, or stir the batch with 20% cold water and pour over ice.

ICE FOR A PARTY

Plan **1 lb (½ kg) of ice per guest** for the drinks, and as much again if the ice also chills bottles in a tub. Big cubes melt slowly; they belong in the glass. Small and cracked ice is for shaking and for tubs.



Measure like a bartender — the free lesson

24cocktails.com/academy/basics

HOW MUCH TO BUY FOR A 3-HOUR PARTY

GUESTS	DRINKS	750 ML BOTTLES	ICE	LIMES OR LEMONS
10	40	3	10–20 lb · 5–10 kg	20–30
20	80	5	20–40 lb · 10–20 kg	40–60
30	120	8	30–60 lb · 15–30 kg	60–90
50	200	12	50–100 lb · 25–50 kg	100–150

Two drinks a guest in the first hour, one an hour after; bottles at 1½ oz a drink. A lime gives about 1 oz of juice, a lemon about 1½ oz.

Nine Syrups to Make at Home

Most take ten minutes of work and keep for weeks. Pour each one into a clean bottle, label it with the date and keep it in the fridge.

BEFORE YOU START

1:1 means equal parts. By volume, 1 cup sugar to 1 cup water; by weight, 200 g to 200 g, which is a little sweeter. Both work: pick one and keep to it.

Throw a syrup out if it fizzes, smells sour, grows mold or, in a clear syrup, turns cloudy.

THE BASICS

Simple syrup 1 : 1

1 cup (200 g) sugar and 1 cup (240 ml) water. Warm the water, stir in the sugar until clear and let it cool. No stove? Shake both in a jar until the sugar dissolves.

Makes about 1½ cups · keeps 1 month · Daiquiri, Mojito, Tom Collins

Rich syrup 2 : 1

2 cups (400 g) sugar and 1 cup (240 ml) water. Warm gently and stir until completely clear: this one needs the heat. Bars weigh it: 400 g sugar to 200 g water.

Keeps up to 6 months · sweeter, so use ⅔ as much as simple syrup

Honey syrup

½ cup (120 ml) honey and ½ cup (120 ml) hot water. Stir until smooth; no need to cook it. For a richer syrup, use 2 parts honey to 1 of water.

Keeps 1 month · Bee's Knees, Gold Rush, Brown Derby

Demerara syrup

1 cup (about 200 g) demerara, turbinado or light brown sugar and 1 cup (240 ml) water. Warm and stir until dissolved. Deeper and toffee-like; make it 2:1 for a rich version.

Keeps 1 month · Old Fashioned, Irish Coffee, Jungle Bird

Ginger syrup

1 cup (200 g) sugar, 1 cup (240 ml) water and a 4-inch (10 cm) piece of fresh ginger, peeled and thinly sliced. Simmer 10 minutes, steep 30 minutes off the heat, strain.

Keeps 2 weeks · with soda water it stands in for ginger beer



SPICED, FRUITY AND NUTTY

Cinnamon syrup

1 cup (200 g) sugar, 1 cup (240 ml) water and 3 cinnamon sticks, broken. Bring to a simmer and stir until clear, then cover off the heat and steep at least 1 hour, or overnight. Strain.

Keeps 1 month · Zombie and other tiki drinks, a Hot Toddy

Grenadine

1 cup (240 ml) 100% pomegranate juice and 1 cup (200 g) sugar. Warm just until the sugar dissolves; don't boil. For depth, stir in 2 tbsp pomegranate molasses and ½ tsp orange flower water.

Keeps 2 weeks · Tequila Sunrise, Jack Rose, Shirley Temple

Quick orgeat

1 cup (240 ml) unsweetened almond milk and 1 cup (200 g) sugar. Warm and stir until dissolved, take off the heat, then add ½ tsp orange flower water and ¼ tsp almond extract.

Keeps 2 weeks; shake before use · Mai Tai, Fog Cutter, Japanese Cocktail

Oleo saccharum

Peel 4 lemons with a Y-peeler, taking no white pith. Toss the peels with the same weight of sugar, about ¼ cup (50 g), cover and leave a few hours or overnight, pressing now and then, until the sugar turns to a fragrant syrup. Strain.

Keeps 2 weeks · punch, Whiskey Sour, lemonade

SWEETENERS, MEASURE FOR MEASURE

INSTEAD OF ¾ OZ SIMPLE SYRUP	USE
Rich syrup 2 : 1	½ oz (15 ml)
Honey syrup 1 : 1	¾ oz (22.5 ml)
Maple syrup	a little less: ½ oz, then taste
Sugar	1 tbsp, stirred into the citrus



Citrus and syrup, a free lesson

24cocktails.com/academy/technique/citrus

Cocktail Substitutions

What bartenders reach for when a bottle, a fruit or a tool is missing. Every swap changes the drink a little: taste it, and adjust the sugar.

SPIRITS, LIQUEURS AND WINE

OUT OF	USE
Cointreau	Another good triple sec or orange curaçao; cheaper ones run sweeter.
Sweet vermouth	Another rosso vermouth; an amaro, as in a Black Manhattan; or cream sherry.
Dry vermouth	Blanc vermouth, which is sweeter, or a fino sherry: drier and nuttier.
Rye whiskey	Bourbon, and the reverse: rye is spicier, bourbon rounder and sweeter.
Cognac	Another grape brandy: Armagnac or a good American brandy.
Blanco tequila	Reposado, rounder and oakier; or mezcal, smoky: try half and half.
Campari	Another red bitter aperitivo. Aperol makes a lighter, sweeter drink.
Lillet Blanc	A blanc vermouth.
Absinthe rinse	Pastis or another anise spirit.
Champagne	Cava or crémant, made the same way, or a dry (brut) prosecco.

MIXERS, FRUIT AND EGGS

OUT OF	USE
Egg white	Aquafaba, the liquid from canned chickpeas: ½–¾ oz (15–22.5 ml).
Lime or lemon	Each other, the same amount: lime is sharper, lemon rounder.
Ginger beer	¾ oz (22.5 ml) ginger syrup and 3 oz (90 ml) soda water; ginger ale is milder.
Soda water	Seltzer or sparkling mineral water. Not tonic: it is sweet and bitter.
Grapefruit soda	2 oz (60 ml) grapefruit juice, ½ oz (15 ml) simple syrup, 2 oz (60 ml) soda water.
Heavy cream	Half-and-half, for a lighter drink.
Cream of coconut	Coconut cream sweetened to taste with simple syrup.
Espresso	Cold brew concentrate, the same amount; the foam will be thinner.
Orgeat	Simple syrup with a drop of almond extract, or the quick orgeat on page 1.
Orange bitters	A strip of orange peel, expressed.

TOOLS, AND WHAT WILL DO INSTEAD

- **Shaker**
a jar with a tight lid
- **Jigger**
a tablespoon is ½ oz; two make 1 oz
- **Citrus press**
a fork twisted into the halved fruit
- **Mixing glass**
a pint glass or the shaker's large tin
- **Bar spoon**
a long teaspoon or a chopstick
- **Crushed ice**
cubes in a clean towel and a rolling pin
- **Strainer**
the lid held ajar; a tea strainer for fine bits
- **Muddler**
the handle end of a wooden spoon
- **Y-peeler**
any vegetable peeler

SWAPS THAT DON'T WORK

Bottled lime or lemon juice for fresh: it tastes flat.
Tonic for soda water, or the reverse.
Sweet vermouth for dry, or the reverse.
Coconut milk for cream of coconut: it has no sugar.



Every ingredient, explained
24cocktails.com/ingredients



Types of Cocktail Glasses Chart

26 glasses: shape, size and what to pour in each



Old Fashioned

7-10 oz • 200-300 ml
Old Fashioned, Negroni



Double rocks

12-14 oz • 350-400 ml
Caipirinha, White Russian



Highball

8-12 oz • 250-350 ml
Gin and Tonic, Cuba Libre



Collins

10-14 oz • 300-400 ml
Tom Collins, Mojito



Martini

5-8 oz • 150-240 ml
Dry Martini, Cosmopolitan



Coupe

5-7 oz • 150-200 ml
Daiquiri, Manhattan



Nick & Nora

4-5 oz • 120-150 ml
Martinez, Bijou



Champagne flute

5-7 oz • 150-200 ml
French 75, Mimosa



White wine glass

10-13 oz • 300-380 ml
Aperol Spritz, Hugo



Red wine glass / goblet

14-20 oz • 400-600 ml
Sangria, Kalimotxo



Copita / sherry

3-5 oz • 100-150 ml
Bamboo, Adonis



Shot glass

1.5-2 oz • 40-60 ml
Kamikaze, Lemon Drop



Shooter

2-3 oz • 60-90 ml
B-52, Slippery Nipple



Snifter

10-20 oz • 300-600 ml
Brandy Alexander, Stinger



Hurricane

15-20 oz • 440-590 ml
Hurricane, Singapore Sling



Tiki mug

14-20 oz • 400-600 ml
Mai Tai, Painkiller



Copper mug

16 oz • 450 ml
Moscow Mule



Julep cup

10-12 oz • 300-350 ml
Mint Julep



Margarita glass

8-12 oz • 250-350 ml
Margarita



Poco grande

12-14 oz • 350-400 ml
Piña Colada, Blue Hawaiian



Irish coffee mug

8-10 oz • 240-300 ml
Irish Coffee, Hot Toddy



Punch cup

4-6 oz • 120-180 ml
Fish House Punch, Eggnog



Absinthe glass

7-8 oz • 200-250 ml
Absinthe Drip, Sazerac



Zombie glass

14-15 oz • 400-450 ml
Zombie, Long Island Iced Tea



Pilsner / beer glass

12-17 oz • 350-500 ml
Michelada



Sour glass

4-5 oz • 120-150 ml
Whiskey Sour, Pisco Sour

CHOOSING A GLASS

- Served up (no ice): a stemmed glass, so your hand does not warm the drink.
- On the rocks: a heavy tumbler; tall and narrow for anything with soda.
- Bubbles: a flute or wine glass keeps them longer.
- No special glass? A coupe, a rocks glass and a highball cover most drinks.

Why Each Glass Has Its Shape

Capacity, shape and what it does for the drink



Old Fashioned (rocks) 7–10 oz • 200–300 ml

A short, heavy tumbler with a thick base. The wide mouth lets the aroma of a stirred, spirit-forward drink reach you, and the mass of the glass keeps a single large cube cold.



Double rocks 12–14 oz • 350–400 ml

The same shape one size up: room for a big cube and a long pour, or for a drink you top with crushed ice.



Highball 8–12 oz • 250–350 ml

The tall workhorse for spirit plus filler. Narrow enough to keep the bubbles from going flat, tall enough to hold ice all the way up.



Collins 10–14 oz • 300–400 ml

Taller and narrower than a highball, made for long sours lengthened with soda — the extra height keeps the head of foam.



Martini (cocktail glass) 5–8 oz • 150–240 ml

The conical stem glass. The stem keeps your hand off the bowl, the cone shows the drink's clarity — and spills at the slightest nudge.



Coupe 5–7 oz • 150–200 ml

The rounded, shallow bowl on a stem: less spillage than a martini glass, and it flatters a foamed sour. The house glass for anything served straight up.



Nick & Nora 4–5 oz • 120–150 ml

A small bell-shaped stem glass from the 1930s. Modern bars pour stirred classics into it precisely because it holds less: the last sip is as cold as the first.



Champagne flute 5–7 oz • 150–200 ml

The narrow tall bowl slows the bubbles down and sends the aroma straight up. For anything topped with sparkling wine.



White wine glass 10–13 oz • 300–380 ml

A modest bowl on a long stem. In a bar it is the spritz glass: room for ice, wine and soda without crowding.



Red wine glass / goblet 14–20 oz • 400–600 ml

The big round bowl gives aromatics room to open. Sangria, wine punches and the oversized spritz live here.



Copita / sherry 3–5 oz • 100–150 ml

A small tulip on a stem, built to concentrate aroma. Sherry, fortified wine and low-ABV aperitifs.



Shot glass 1.5–2 oz • 40–60 ml

One mouthful, thick glass, flat base. Straight spirit or a mixed shot meant to be drunk in one go.



Shooter (tall shot) 2–3 oz • 60–90 ml

A narrow tall shot glass. The height is what makes layering possible — density lines stay visible.



Snifter 10–20 oz • 300–600 ml

A wide bowl that narrows sharply, held in the palm so the drink warms. Brandy, aged rum, and cocktails you want to smell before you taste.



Hurricane 15–20 oz • 440–590 ml

The curved tall glass of the tropics, named after a lamp. Big enough for a rum blend, juices and a mountain of crushed ice.



Tiki mug 14–20 oz • 400–600 ml

Opaque ceramic, carved as an idol. It hides the colour of the drink and keeps crushed ice cold longer than glass.



Copper mug 16 oz • 450 ml

The Moscow Mule vessel: copper takes the cold instantly, so the first sip is colder than the same drink in glass.



Julep cup 10–12 oz • 300–350 ml

Pewter or silver, packed with crushed ice until it frosts on the outside — the frost is the point.



Margarita glass 8–12 oz • 250–350 ml

The two-tier bowl with a broad rim, made for a salt crust. Frozen drinks fill it without spilling.



Poco grande 12–14 oz • 350–400 ml

The stemmed tulip of the frozen-drink era: piña coladas and daiquiri slushes, garnished to excess.



Irish coffee mug 8–10 oz • 240–300 ml

Heat-proof glass with a handle. The clear body shows the line between coffee and cream, which is half the drink.



Punch cup 4–6 oz • 120–180 ml

The small handled cup that goes with a punch bowl: a share of the batch, not a drink of its own.



Absinthe glass 7–8 oz • 200–250 ml

A reservoir in the stem measures the pour; iced water is dripped over a sugar cube until the drink louches.



Zombie glass 14–15 oz • 400–450 ml

A tall narrow chimney for overproof tiki drinks — the shape keeps a float of rum sitting on top.



Pilsner / beer glass 12–17 oz • 350–500 ml

For beer cocktails and micheladas: tall, tapered, and wide enough at the mouth to take a salted rim.



Sour glass (delmonico) 4–5 oz • 120–150 ml

A small stemmed glass from the era when a sour was served straight up and undecorated.

Home Bar Checklist

Tick what you have and circle what you need. Start with the five bottles; buy the rest when a recipe you want asks for it.

THE FIVE BOTTLES

- ☐ **Vodka**
plain, mid-priced · Moscow Mule, Screwdriver, Cosmopolitan
- ☐ **Gin**
London dry · Gin & Tonic, Tom Collins, Gimlet, Negroni
- ☐ **White rum**
light and dry · Daiquiri, Mojito, Cuba Libre
- ☐ **Bourbon**
Old Fashioned, Whiskey Sour, Mint Julep
- ☐ **Tequila**
blanco, 100% agave · Margarita, Paloma, Tequila Sunrise



THE NEXT FIVE

- ☐ **Ryewhiskey**
spicier than bourbon · Manhattan, Sazerac
- ☐ **Aged rum**
dark or gold · Mai Tai, Dark 'n' Stormy
- ☐ **Cognac**
or another good brandy · Sidecar, Fish House Punch
- ☐ **Blended Scotch**
Blood and Sand, Rob Roy, Penicillin
- ☐ **Mezcal**
smoky agave · Mezcal Negroni, Oaxaca Old-Fashioned

BUY AS YOU GO

Two of the five bottles are enough to begin. Buy the next one when a drink you want asks for it, and no bottle gathers dust.

Vermouth is wine: keep it in the fridge once opened and finish it within about a month.



What can I make with what I have?

24cocktails.com/finder

LIQUEURS AND VERMOUTHS

- ☐ **Orange liqueur**
the first to buy · Margarita, Cosmopolitan, Sidecar
- ☐ **Campari**
Negroni, Americano, Boulevardier
- ☐ **Coffee liqueur**
Espresso Martini, White Russian
- ☐ **Maraschino liqueur**
Last Word, Aviation
- ☐ **Green Chartreuse**
Last Word

- ☐ **Sweet vermouth**
Manhattan, Negroni, Boulevardier
- ☐ **Dry vermouth**
Dry Martini
- ☐ **Aperol**
Aperol Spritz
- ☐ **Amaretto**
Amaretto Sour
- ☐ **Crème de cassis**
El Diablo, Kir

MIXERS AND SYRUPS

- | | |
|--|---|
| ☐ Tonic water | ☐ Soda water |
| ☐ Ginger beer | ☐ Ginger ale |
| ☐ Cola | ☐ Grapefruit soda |
| ☐ Cranberry juice | ☐ Orange juice |
| ☐ Pineapple juice | ☐ Tomato juice |
| ☐ Grenadine | ☐ Honey or agave syrup |

FRESH AND PANTRY

- | | |
|---|---|
| ☐ Ice, more than you think | ☐ Lemons |
| ☐ Limes | ☐ Oranges |
| ☐ Fresh mint | ☐ Sugar for simple syrup |
| ☐ Angostura bitters | ☐ Orange bitters |
| ☐ Eggs, for foam | ☐ Heavy cream |
| ☐ Cocktail cherries | ☐ Olives |

Tools, Glasses and Ten Drinks

TOOLS, AND WHAT WILL DO INSTEAD

- ☐ Doublejigger, 1 oz / 2 oz (30 / 60 ml)
or a tablespoon: ½ oz (15 ml) a spoon
- ☐ Strainer
or the shaker's lid held ajar
- ☐ Mixing glass
or any sturdy pint glass
- ☐ Muddler
or the handle of a rolling pin
- ☐ Y-peeler, for twists
or a sharp paring knife

- ☐ Shaker
or a jar with a tight lid
- ☐ Bar spoon
or a chopstick to stir, a teaspoon to measure
- ☐ Fine strainer
or a small tea strainer
- ☐ Citrus press
or squeeze the half over a fork
- ☐ Big-cube ice tray
or silicone muffin molds

GLASSWARE: THREE SHAPES COVER MOST DRINKS

- | | | |
|--|--|--|
| ☐ Rocks glass, 7–10 oz (200–300 ml)
Old Fashioned, Negroni, Whiskey Sour | ☐ Highball, 8–12 oz (250–350 ml)
Gin & Tonic, Mojito, anything with soda | ☐ Coupe, 5–7 oz (150–200 ml)
Daiquiri, Manhattan, anything served up |
| ☐ Champagne flute
nice to have · French 75, Mimosa | ☐ Wineglass
nice to have · Aperol Spritz | ☐ Copper mug
nice to have · Moscow Mule |

TEN DRINKS THE FIVE BOTTLES MAKE



Moscow Mule COPPER MUG · BUILT
2 oz vodka · ½ oz fresh lime juice · 4 oz ginger beer



Gin & Tonic HIGHBALL · BUILT
2 oz gin · 4 oz tonic water



Daiquiri COUPE · SHAKEN
2 oz white rum · ¾ oz fresh lime juice · ¾ oz simple syrup



Old Fashioned OLD FASHIONED · STIRRED
2 oz bourbon or rye whiskey · ¼ oz simple syrup · 2 dashes Angostura bitters



Paloma HIGHBALL · BUILT
2 oz blanco tequila · ½ oz fresh lime juice · 1 pinch salt · 4 oz grapefruit soda



Screwdriver HIGHBALL · BUILT
2 oz vodka · 4 oz fresh orange juice



Tom Collins COLLINS · SHAKEN
2 oz gin · ¾ oz fresh lemon juice · ½ oz simple syrup · 2 oz soda water



Mojito HIGHBALL · BUILT
2 oz white rum · ¾ oz fresh lime juice · ¾ oz simple syrup · 8 mint leaves · 2 oz soda water



Whiskey Sour OLD FASHIONED · SHAKEN
2 oz bourbon · ¾ oz fresh lemon juice · ¾ oz simple syrup · ½ oz egg white



Tommy's Margarita OLD FASHIONED · SHAKEN
2 oz blanco or reposado tequila · 1 oz fresh lime juice · ½ oz agave syrup



BEFORE THE FIRST DRINK

Simple syrup: stir 1 cup of sugar into 1 cup of hot water until clear, then cool it and keep it in the fridge. Five of the ten drinks above use it.

Measure every pour, and squeeze citrus fresh the day you mix.



The free five-lesson home bar course
24cocktails.com/academy/basics



- ## MY NOTES

03 / 50

Dry Martini

Gin and dry vermouth stirred ice-cold; the ratio is yours to choose.

INGREDIENTS

2½ oz 75 ml

London dry gin

1/2 oz 15 ml

dry vermouth

1 dash

orange bitters (optional)

MARTINI

STIRRED

SERVED UP

STRONG

GARNISH: LEMON TWIST OR OLIVE



Photo, variations and the recipe in 36 languages:
24cocktails.com/cocktail/dry_martini



04 / 50

Negroni

Florence, around 1919: an Americano with gin in place of soda.

INGREDIENTS

1 oz 30 ml gin

1 oz 30 ml Campari

1 oz 30 ml sweet vermouth

OLD FASHIONED

STIRRED

OVER ICE

STRONG

GARNISH: ORANGE PEEL

METHOD

1. Stir with ice until cold.
2. Strain over fresh ice.
3. Garnish with an orange peel or slice.



Photo, variations and the recipe in 36 languages:

24cocktails.com/cocktail/negroni

MY NOTES

05 / 50

Daiquiri

Cuba's classic sour, named after a beach near Santiago.

INGREDIENTS

2 oz 60 ml white rum

3/4 oz 22.5 ml fresh lime juice

3/4 oz 22.5 ml simple syrup

COUPE

SHAKEN

SERVED UP

MEDIUM

GARNISH: LIME WHEEL



METHOD

1. Shake hard with ice.
2. Double-strain into a chilled coupe.
3. Garnish with a lime wheel.



Photo, variations and the recipe in 36 languages:

24cocktails.com/cocktail/daiquiri

MY NOTES



06 / 50

Margarita

Tequila's signature sour; the salt rim is traditional, not compulsory.

INGREDIENTS

2 oz 60 ml	blanco tequila
1 oz 30 ml	fresh lime juice
¾ oz 22.5 ml	orange liqueur

MARGARITA GLASS

SHAKEN

UP OR ON ICE

MEDIUM

GARNISH: LIME WHEEL

METHOD

1. Salt half the rim of the glass (optional).
2. Shake everything with ice.
3. Strain into the glass, straight up or over fresh ice.



Photo, variations and the recipe in 36 languages:

24cocktails.com/cocktail/margarita

MY NOTES

INGREDIENTS

HIGHBALL

CRUSHED ICE

GARNISH: MINT SPRIG

24cocktails.com/cocktail/mojito

Whiskey Sour



INGREDIENTS

COPPER MUG

BUILT

OVER ICE

LIGHT

GARNISH: LIME WEDGE



METHOD

1. Fill a copper mug with ice.
2. Add vodka and lime, top with ginger beer.
3. Stir gently and garnish with a lime wedge.



Photo, variations and the recipe in 36 languages:
24cocktails.com/cocktail/moscow_mule

MY NOTES

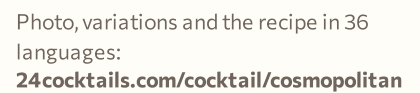


The pink classic of the 1980s and 90s.

1½ oz 45 ml	citrus vodka
½ oz 15 ml	orange liqueur
½ oz 15 ml	fresh lime juice
1 oz 30 ml	cranberry juice

MEDIUM

1. Shake everything with ice.
2. Strain into a chilled martini glass.
3. Garnish with an orange or lime twist.





11 / 50

Gimlet

Gin and lime, with roots in the Royal Navy's lime ration.

INGREDIENTS

2 oz 60 ml gin
¾ oz 22.5 ml fresh lime juice
¾ oz 22.5 ml simple syrup

COUPE

SHAKEN

SERVED UP

MEDIUM

GARNISH: LIME WHEEL

METHOD

1. Shake with ice.
2. Strain into a chilled coupe.
3. Garnish with a lime wheel.



Photo, variations and the recipe in 36 languages:

24cocktails.com/cocktail/gimlet

MY NOTES

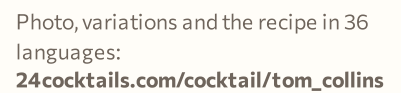


A gin sour lengthened with soda: the father of every Collins.

2 oz 60 ml gin
¾ oz 22.5 ml fresh lemon juice
½ oz 15 ml simple syrup
2 oz 60 ml soda water

LIGHT

1. Shake gin, lemon and syrup with ice.
2. Strain into an ice-filled Collins glass.
3. Top with soda; garnish with lemon and a cherry.



INGREDIENTS

GARNISH: LEMON TWIST

The academy: bartending, step by step: 24cocktails.com/academy/basics
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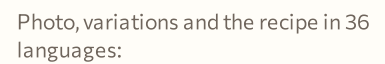
A Cognac sour from the 1920s, claimed by both Paris and London.

2 oz 60 ml	Cognac
¾ oz 22.5 ml	orange liqueur
¾ oz 22.5 ml	fresh lemon juice

STRONG

GARNISH: ORANGE PEEL

1. Sugar half the rim of a coupe (optional).
2. Shake everything with ice.
3. Strain into the coupe; garnish with an orange peel.



MY NOTES

Mai Tai

Mint Julep

The academy: bartending, step by step: 24cocktails.com/academy/basics
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INGREDIENTS

GARNISH: LEMON PEEL, DISCARDED

24cocktails.com/cocktail/sazerac



The Venetian aperitivo: three, two, one.

3 oz 90 ml prosecco
2 oz 60 ml Aperol
1 oz 30 ml soda water

BUILT

LIGHT

1. Fill a wine glass with ice.
2. Pour prosecco, then Aperol, then soda.
3. Stir gently; garnish with an orange slice.



Espresso Martini

GARNISH: 3 COFFEE BEANS

1. Shake very hard with ice for a thick crema.
2. Double-strain into a chilled glass.
3. Float three coffee beans.



Photo, variations and the recipe in 36 languages:

24cocktails.com/cocktail/espresso_martini

MY NOTES



22 / 50

Paloma

Mexico's favourite tequila highball.

INGREDIENTS

2 oz 60 ml	blanco tequila
½ oz 15 ml	fresh lime juice
1 pinch	salt
4 oz 120 ml	grapefruit soda

HIGHBALL

BUILT

OVER ICE

LIGHT

GARNISH: GRAPEFRUIT OR LIME WEDGE



METHOD

1. Salt the rim (optional) and fill the glass with ice.
2. Add tequila, lime and a pinch of salt.
3. Top with grapefruit soda and stir.



Photo, variations and the recipe in 36 languages:

24cocktails.com/cocktail/paloma

MY NOTES

The Negroni's whiskey cousin, from 1920s Paris.

1½ oz 45 ml bourbon
1 oz 30 ml Campari
1 oz 30 ml sweet vermouth

STRONG

1. Stir with ice until cold.
2. Strain over fresh ice or into a chilled coupe.
3. Garnish with an orange peel.



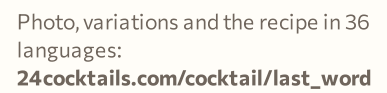
Photo, variations and the recipe in 36 languages:
24cocktails.com/cocktail/boulevardier

An equal-parts sour from the Prohibition-era Detroit Athletic Club.

3/4 oz 22.5 ml	gin
3/4 oz 22.5 ml	green Chartreuse
3/4 oz 22.5 ml	maraschino liqueur
3/4 oz 22.5 ml	fresh lime juice

STRONG

1. Shake everything with ice.
2. Double-strain into a chilled coupe.
3. No garnish needed (a cherry is fine).





MY NOTES

A tall, clear glass filled with a dark, bubbly beverage, likely iced coffee or cola. The drink is packed with several large, clear ice cubes. A fresh lime wedge is perched on the rim of the glass, partially submerged in the liquid. The glass sits on a dark, textured wooden surface. In the background, a blurred metal shaker and another glass are visible, suggesting a bar or cafe setting. The lighting is warm and focused on the glass, creating a rich, inviting atmosphere.

Rum, cola and lime – 'Free Cuba', from around 1900.



MY NOTES

Gin & Tonic

INGREDIENTS

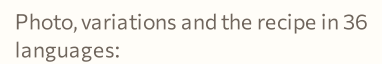
HIGHBALL

BUILT

OVER ICE

LIGHT

GARNISH: LIME WEDGE



24cocktails



30 / 50

White Russian

The Dude's drink in The Big Lebowski.

INGREDIENTS

2 oz 60 ml

vodka

1 oz 30 ml

coffee liqueur

1 oz 30 ml

heavy cream

OLD FASHIONED

BUILT

OVER ICE

MEDIUM

METHOD

1. Build vodka and coffee liqueur over ice.
2. Float the cream on top; stir if you like.



Photo, variations and the recipe in 36 languages:

24cocktails.com/cocktail/white_russian

MY NOTES

32 / 50

Born at Foynes, Ireland, in the 1940s.

LIGHT





34 / 50

Zombie

Don the Beachcomber's 1934 tiki legend – he served no more than two.

INGREDIENTS

1½ oz	45 ml	gold rum
1½ oz	45 ml	dark Jamaican rum
1 oz	30 ml	overproof rum
¾ oz	22.5 ml	fresh lime juice
½ oz	15 ml	falernum
½ oz	15 ml	grapefruit juice
¼ oz	7.5 ml	cinnamon syrup
1 tsp	5 ml	grenadine
6 drops		absinthe
1 dash		Angostura bitters

ZOMBIE GLASS

SHAKEN

CRUSHED ICE

STRONG

GARNISH: MINT SPRIG

METHOD

1. Shake everything with a scoop of crushed ice for 5 seconds.
2. Pour into a tall glass and top with more crushed ice.
3. Garnish with a mint sprig. Two per guest, at most.



Photo, variations and the recipe in 36 languages:

24cocktails.com/cocktail/zombie

MY NOTES

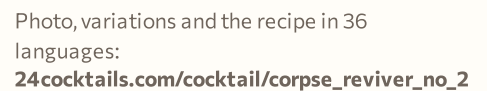


A 'hair of the dog' from The Savoy Cocktail Book, 1930.

3/4 oz	22.5 ml	gin
3/4 oz	22.5 ml	orange liqueur
3/4 oz	22.5 ml	Lillet Blanc
3/4 oz	22.5 ml	fresh lemon juice
1 dash		absinthe, to rinse

MEDIUM

1. Rinse a chilled coupe with absinthe.
2. Shake the rest with ice.
3. Strain into the coupe; garnish with an orange peel.





36 / 50

Blood and Sand

Named after Rudolph Valentino's 1922 bullfighting film.

INGREDIENTS

3/4 oz 22.5 ml blended Scotch whisky

3/4 oz 22.5 ml cherry liqueur

3/4 oz 22.5 ml sweet vermouth

3/4 oz 22.5 ml fresh orange juice

COUPE

SHAKEN

SERVED UP

MEDIUM

GARNISH: ORANGE PEEL

METHOD

1. Shake everything with ice.
2. Strain into a chilled coupe.
3. Garnish with an orange peel.



Photo, variations and the recipe in 36 languages:

24cocktails.com/cocktail/blood_and_sand

MY NOTES

INGREDIENTS

GARNISH: LIME WEDGE



38 / 50

Jack Rose

An American applejack sour from the early 1900s, rosy with grenadine.

INGREDIENTS

2 oz 60 ml applejack or apple brandy

3/4 oz 22.5 ml fresh lemon juice

1/2 oz 15 ml grenadine

COUPE

SHAKEN

SERVED UP

MEDIUM

GARNISH: APPLE SLICE

METHOD

1. Shake everything with ice.
2. Strain into a chilled coupe.
3. Garnish with a thin apple slice.



Photo, variations and the recipe in 36 languages:

24cocktails.com/cocktail/jack_rose

MY NOTES

Chocolate, cream and Cognac: the after-dinner classic of the holidays.

1½ oz 45 ml	Cognac
1 oz 30 ml	crème de cacao
¾ oz 22.5 ml	half-and-half

MEDIUM



24cocktails.com/cocktail/brandy_alexander



40 / 50

Hot Toddy

The nightcap of cold evenings: whiskey, honey, lemon and hot water.

INGREDIENTS

1½ oz 45 ml	whiskey
½ oz 15 ml	honey
½ oz 15 ml	fresh lemon juice
4 oz 120 ml	hot water

IRISH COFFEE MUG

BUILT

SERVED HOT

LIGHT

GARNISH: LEMON SLICE STUDED WITH CLOVES

METHOD

1. Warm a heatproof glass with hot water and empty it.
2. Stir the whiskey, honey and lemon until the honey dissolves.
3. Top with hot water, not boiling, and add a cinnamon stick.



Photo, variations and the recipe in 36 languages:

24cocktails.com/cocktail/hot_toddy

MY NOTES

41 / 50

Hugo

South Tyrol's answer to the Aperol Spritz, born in 2005.

INGREDIENTS

2 oz 60 ml

prosecco

 $\frac{2}{3}$ **oz** 20 ml

elderflower liqueur

a splash

soda water

WHITE WINE GLASS

BUILT

OVER ICE

LIGHT

GARNISH: MINT SPRIG, LIME WEDGE



METHOD

1. Fill a wine glass with ice and a few mint leaves.
2. Add the elderflower liqueur and prosecco, a splash of soda, and stir once.



Photo, variations and the recipe in 36 languages:

24cocktails.com/cocktail/hugo

MY NOTES

INGREDIENTS

slices of orange, lemon, cucumber,
strawberry

GARNISH: MINT SPRIG

Photo, variations and the recipe in 36 languages:
24cocktails.com/cocktail/pimm_s_cup

'Sbagliato' means mistaken: sparkling wine where the gin should be, first poured at Bar Basso in Milan.

1 oz 30 ml	Campari
1 oz 30 ml	sweet vermouth
2 oz 60 ml	dry sparkling wine

LIGHT

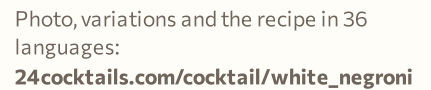


Created by Wayne Collins in 2001, with French bitters in place of Italian.

1 oz 30 ml gin
1 oz 30 ml Suze (gentian liqueur)
1 oz 30 ml Lillet Blanc

STRONG

1. Stir everything with ice.
2. Strain over a large cube in an old fashioned glass.





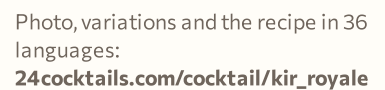
Kir is named for Félix Kir, mayor of Dijon; the Royale swaps the white wine for Champagne.

1/2 oz 15 ml crème de cassis
4 oz 120 ml chilled Champagne

BUILT

LIGHT

1. Pour the crème de cassis into a chilled flute.
2. Top slowly with Champagne.





47 / 50

Bellini

Created at Harry's Bar in Venice by Giuseppe Cipriani.

INGREDIENTS

1½ oz 45 ml

white peach purée

3 oz 90 ml

chilled Prosecco

CHAMPAGNE FLUTE

BUILT

SERVED UP

LIGHT

METHOD

1. Pour the peach purée into a chilled flute.
2. Top slowly with Prosecco, stirring gently.



Photo, variations and the recipe in 36 languages:

24cocktails.com/cocktail/bellini

MY NOTES

In print since Jerry Thomas's guide of 1862.

GARNISH: ORANGE TWIST

*Jamaica's punch: one of sour, two of sweet, three of strong,
four of weak.*

1½ oz	45 ml	dark Jamaican rum
¾ oz	22.5 ml	fresh lime juice
½ oz	15 ml	simple syrup
1 tsp	5 ml	grenadine
1 oz	30 ml	orange juice
1 oz	30 ml	pineapple juice
2 dashes		Angostura bitters

MEDIUM

1. Shake everything with ice.
2. Strain into a Collins glass filled with ice.



24cocktails.com/cocktail/planter_s_punch



50 / 50

Tequila Sunrise

The grenadine sinks to make the sunrise.

INGREDIENTS

1½ oz 45 ml	tequila
3 oz 90 ml	fresh orange juice
½ oz 15 ml	grenadine

HIGHBALL

BUILT

OVER ICE

LIGHT

GARNISH: ORANGE SLICE, CHERRY

METHOD

1. Build tequila and orange juice over ice.
2. Pour the grenadine down the side to sink.



Photo, variations and the recipe in 36 languages:

24cocktails.com/cocktail/tequila_sunrise

MY NOTES

Basic Bartending Drinks Cheat Sheet

30 drinks every bar pours, by base spirit · measures in US oz (1 oz = 30 ml)

SHAKEN · citrus, juice, cream, egg

STIRRED · spirits only

BUILT · poured in the glass

VODKA



Moscow Mule COPPER MUG · BUILT
2 oz vodka · ½ oz fresh lime juice · 4 oz ginger beer



Cosmopolitan MARTINI · SHAKEN
1½ oz citrus vodka · ½ oz orange liqueur · ½ oz fresh lime juice · 1 oz cranberry juice



Bloody Mary HIGHBALL · BUILT
1½ oz vodka · 3 oz tomato juice · ½ oz fresh lemon juice · 2 dashes Worcestershire sauce · 2 dashes hot sauce · 1 pinch salt, pepper, celery salt



Screwdriver HIGHBALL · BUILT
2 oz vodka · 4 oz fresh orange juice



Cape Codder HIGHBALL · BUILT
2 oz vodka · 4 oz cranberry juice · ¼ oz fresh lime juice

RUM



Daiquiri COUPE · SHAKEN
2 oz white rum · ¾ oz fresh lime juice · ¾ oz simple syrup



Mojito HIGHBALL · BUILT
2 oz white rum · ¾ oz fresh lime juice · ¾ oz simple syrup · 8 mint leaves · 2 oz soda water



Cuba Libre HIGHBALL · BUILT
2 oz white rum · ½ oz fresh lime juice · 4 oz cola



Dark 'n' Stormy HIGHBALL · BUILT
2 oz dark rum · 4 oz ginger beer · ½ oz fresh lime juice



Piña Colada POCO GRANDE · BLENDED
2 oz white rum · 1½ oz cream of coconut · 3 oz pineapple juice

WHISKEY



Old Fashioned OLD FASHIONED · STIRRED
2 oz bourbon or rye whiskey · ¼ oz simple syrup · 2 dashes Angostura bitters



Manhattan COUPE · STIRRED
2 oz rye whiskey · 1 oz sweet vermouth · 2 dashes Angostura bitters



Whiskey Sour OLD FASHIONED · SHAKEN
2 oz bourbon · ¾ oz fresh lemon juice · ¾ oz simple syrup · ½ oz egg white



Mint Julep JULEP CUP · BUILT
2½ oz bourbon · ½ oz simple syrup · 8 mint leaves



Irish Coffee IRISH COFFEE MUG · BUILT
1½ oz Irish whiskey · 4 oz hot coffee · ½ oz brown sugar syrup · 1 oz lightly whipped cream

GIN



Gin & Tonic HIGHBALL · BUILT
2 oz gin · 4 oz tonic water



Tom Collins COLLINS · SHAKEN
2 oz gin · ¾ oz fresh lemon juice · ½ oz simple syrup · 2 oz soda water



Gimlet COUPE · SHAKEN
2 oz gin · ¾ oz fresh lime juice · ¾ oz simple syrup



Dry Martini MARTINI · STIRRED
2½ oz London dry gin · ½ oz dry vermouth · 1 dash orange bitters



Negroni OLD FASHIONED · STIRRED
1 oz gin · 1 oz Campari · 1 oz sweet vermouth

TEQUILA



Margarita MARGARITA GLASS · SHAKEN
2 oz blanco tequila · 1 oz fresh lime juice · ¾ oz orange liqueur



Paloma HIGHBALL · BUILT
2 oz blanco tequila · ½ oz fresh lime juice · 1 pinch salt · 4 oz grapefruit soda



Tequila Sunrise HIGHBALL · BUILT
1½ oz tequila · 3 oz fresh orange juice · ½ oz grenadine



Tommy's Margarita OLD FASHIONED · SHAKEN
2 oz blanco or reposado tequila · 1 oz fresh lime juice · ½ oz agave syrup



Batanga HIGHBALL · BUILT
2 oz blanco tequila · ½ oz fresh lime juice · 1 pinch salt · 4 oz cola

LIQUEURS & BUBBLES



Aperol Spritz WHITE WINE GLASS · BUILT
3 oz prosecco · 2 oz Aperol · 1 oz soda water



Mimosa CHAMPAGNE FLUTE · BUILT
2½ oz sparkling wine · 2½ oz fresh orange juice



White Russian OLD FASHIONED · BUILT
2 oz vodka · 1 oz coffee liqueur · 1 oz heavy cream



Amaretto Sour OLD FASHIONED · SHAKEN
2 oz amaretto · 1 oz fresh lemon juice · ½ oz egg white



French 75 CHAMPAGNE FLUTE · SHAKEN
1 oz gin · ½ oz fresh lemon juice · ½ oz simple syrup · 3 oz Champagne or dry sparkling wine

The Six Drink Families

Learn six ratios and you can mix hundreds of drinks

bars show the proportions

The Old Fashioned



2 oz spirit · ¾ oz syrup · 2 dashes bitters

Stirred, on a big cube. Old Fashioned, Sazerac, Maple Old Fashioned.

The Martini & Manhattan



2 oz spirit · 1 oz vermouth · 2 dashes bitters

Stirred, served up. Manhattan, Martinez; a Dry Martini is 5:1.

The Sour



2 oz spirit · ¾ oz citrus · ¾ oz sweet

Shaken. Daiquiri, Whiskey Sour, Gimlet, Margarita, Sidecar.

The Highball



2 oz spirit · 4 oz mixer, over ice

Built in the glass. Gin & Tonic, Cuba Libre, Moscow Mule, Paloma.

The Spritz



3 oz sparkling wine · 2 oz aperitivo · 1 oz soda

Built in a wine glass over ice. Aperol Spritz, Hugo.

Equal Parts



1 : 1 : 1

Stirred or shaken. Negroni, Boulevardier (1½ oz whiskey), Last Word.

MEASURES

- 1 oz = 30 ml · ¾ oz = 22.5 ml
- ½ oz = 15 ml · ¼ oz = 7.5 ml
- 1 tsp = 5 ml · 1 bar spoon ≈ 5 ml
- 1 dash ≈ 1 ml · 1 cup = 8 oz
- A double jigger: 1 oz on one side, 2 oz on the other

SYRUPS

- Simple syrup: 1 part sugar, 1 part hot water, stir to dissolve
- Rich syrup: 2 parts sugar to 1 part water
- Honey syrup: 1 part honey, 1 part warm water
- Keep in the fridge up to two weeks

TECHNIQUE

- Shake hard for 10–12 seconds, until the tin frosts
- Stir 20–30 seconds; taste for dilution
- Chill the glass first; fresh citrus only
- Egg white: shake once without ice, then with

Stock the bar for all 30 drinks

SPIRITS

Vodka
London dry gin
White and dark rum
Blanco tequila
Bourbon and rye

LIQUEURS & WINE

Orange liqueur
Coffee liqueur
Campari, Aperol
Sweet and dry vermouth
Sparkling wine

MIXERS

Tonic, soda water
Ginger beer, cola
Grapefruit soda
Orange, cranberry, tomato, pineapple juice

FRESH & PANTRY

Lemons, limes, oranges
Mint
Sugar for syrup, agave
Angostura bitters
Cream, eggs

Keep Mixing

THE HOME BAR IN FIVE BOTTLES

- Bourbon or rye
- London dry gin
- White rum
- Blanco tequila
- Sweet vermouth and Campari

TOOLS

- Shaker tins and a strainer
- Double jigger (1 oz / 2 oz)
- Bar spoon and mixing glass
- Citrus press, peeler

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